

# Porter Bałtycki #1

- Gravity **21.1 BLG**
- ABV ---
- IBU **33**
- SRM **30.1**
- Style **Baltic Porter**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **20.6 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (36.4%)	80 %	4
Grain	Weyermann Wiedeński	2 kg (24.2%)	79 %	8
Grain	Monachijski typ II 20-25 EBC Weyermann	2 kg (24.2%)	80 %	25
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (3%)	73 %	120
Grain	Coffe Light- Castle Malting	0.25 kg (3%)	75 %	250
Grain	Caraaroma	0.25 kg (3%)	78 %	400
Grain	Fawcett - Czekoladowy	0.25 kg (3%)	73 %	950
Grain	Rye, Flaked	0.2 kg (2.4%)	78.3 %	4
Grain	Jęczmień palony	0.05 kg (0.6%)	55 %	1300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	100 g	60 min	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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W34/70	Lager	Slant	500 ml	Fermentis
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